

STONY CREEK ROADHOUSE

EST. 1992

SHAREABLES

Feta Bread

Grilled flatbread, feta, tomato, onion, herb oil 9

Soft Pretzel Sticks

Served with jalapeno cheese 9

Spinach & Artichoke Dip

Served with fried pita wedges 11 | Nacho Whips 1

Spicy Bourbon Shrimp

Fried, tossed in a Maker's Mark sriracha sauce 12

Lemon-Caper Calamari

Wild-caught, with lemon caper butter 12

Chicken Twists

Choice of dipping sauce 12

Balsamic Brussels Sprouts

Crispy fried with balsamic glaze 9



- signatures

Served with soup or coleslaw and choice of starch

Jumbo Shrimp

Fried with cocktail sauce 18 | Coconut battered with rum sauce 20

Lake Perch

Lightly floured and sautéed 23

Sautéed Whitefish

Served with house tartar 22

Char-Grilled Salmon

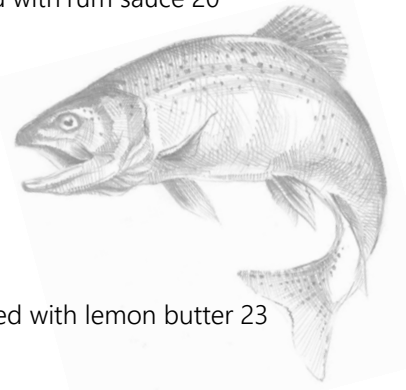
Finished with a sweet Thai chili glaze 24

Parmesan Pickerel

Asiago-breaded pike perch, sautéed and served with lemon butter 23

Fried Pacific Cod

Served with house-made tartar 19



ENTREE SALADS

Leelanau Cherry

Garden greens, roasted walnuts, bleu cheese, mandarin oranges, dried cherries and cranberries with raspberry vinaigrette 15 | Add Chicken 5

Mediterranean Feta

Greens with roasted red pepper, sundried tomatoes, red onions, black olives, and feta with grilled flatbread and lemon vinaigrette 14 | Add Chicken 5

Classic Caesar

Mixed greens with asiago, croutons, Caesar dressing 14 | Add Chicken or Salmon 5

= Handhelds =

Served with seasoned fries!

Tavern Reuben

Corned beef, sauerkraut, Swiss, and thousand island on marble rye 15

Fish Reuben

Pacific cod, coleslaw, cheddar-jack, and thousand island on marble rye 14

Grilled Chicken Ranch Wrap

Chopped bacon, lettuce, tomato, mozzarella, house ranch in a flour tortilla 13

Texas Slim Jim

Sliced ham, bacon, Swiss cheese, pickles, sweet mustard, hoagie bun 14

Grilled Chicken Club

Grilled chicken, bacon, cheese, lettuce, tomato and mayo on brioche 14

8oz Ground Sirloin Burger*

With cheese, lettuce, tomato, onion & fries 15 Add bacon or mushrooms!

Prime Rib Philly Dip

With green peppers, red onion, pepperjack cheese, served open on a hoagie 16

SOUTH OF THE BORDER

; YhUbnjlyá `cUXYX]b3 soft taco shells or 1 large tortilla as a quesadilla. Served with soup or coleslaw and choice of starch with refried beans

Chicken

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Steak

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Fish

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KETTLE

House Fire-Roasted Tomato Basil 3 | 5

Chef's French Onion 6

SELECT SIDES

Entrees - Fresh Vegetable | Rice | Fries | Baked Potato

Upgrade \$2 - Onion Rings | Sweet Potato Fries | Duchess Potato

Entrees - Tomato Basil Soup | Soup Feature | Creamy Coleslaw

Salad Upgrade \$3 - House | Caesar | Leelanau

Soup Upgrade - Chef's French Onion 3

~hearty PASTAS

Served with soup or coleslaw

Traverse Cherry Fettuccine

Grilled chicken, sun-dried cherries, mushrooms, and spinach in alfredo 19

Lobster & Shrimp Ravioli

Cheese ravioli with garlic butter, scallions, tomatoes, and lobster cream 21

Chicken Marsala Linguini

Sautéed mushroom, red onion, roasted red pepper, creamy Marsala wine 19

Meat Lover's Linguini Asiago

4 large meatballs, Italian sausage, bacon, pepperoni, marinara and linguini 20

^ CHICKEN

Served with soup or coleslaw and choice of starch

Chicken Piccata

Breaded chicken, artichokes, capers, and mushrooms in lemon beurre blanc 18

Coconut Chicken

Fried to golden-brown, served with our signature pineapple rum sauce 19

Chicken Parmesan

Italian breaded grilled chicken with marinara and mozzarella 18

Bourbon Sriracha Chicken

Served on rice with sautéed mushrooms and our Maker's Mark sriracha sauce 18

Slow-Roasted Ribs

Half-Slab 20 | Full-Slab 28

10oz Center Cut Sirloin*

Served with Detroit Zip sauce 23

Filet Tenderloin Pepper Steak

Sautéed green and red peppers, caramelized onion, natural brown Cabernet sauce, served with rice 25

12oz New York Strip*

Char-grilled seasoned, served with Detroit zip sauce 28

Sautéed Mushrooms 1 | Sautéed Onions 1 | Garlic Butter 1 | Bleu Cheese 2

BEEF + PORK

Served with soup or coleslaw, and choice of starch

Pizza & Flatbread

Roadhouse Original Pizza

Hearty marinara and creamy mozzarella 10" 12.00 | 12" 15.00

Pepperoni, ham, sausage, bacon, mushroom, onion, tomato, spinach, black olive, feta, green pepper, roasted red pepper, jalapeno, green olives 1.00 ea

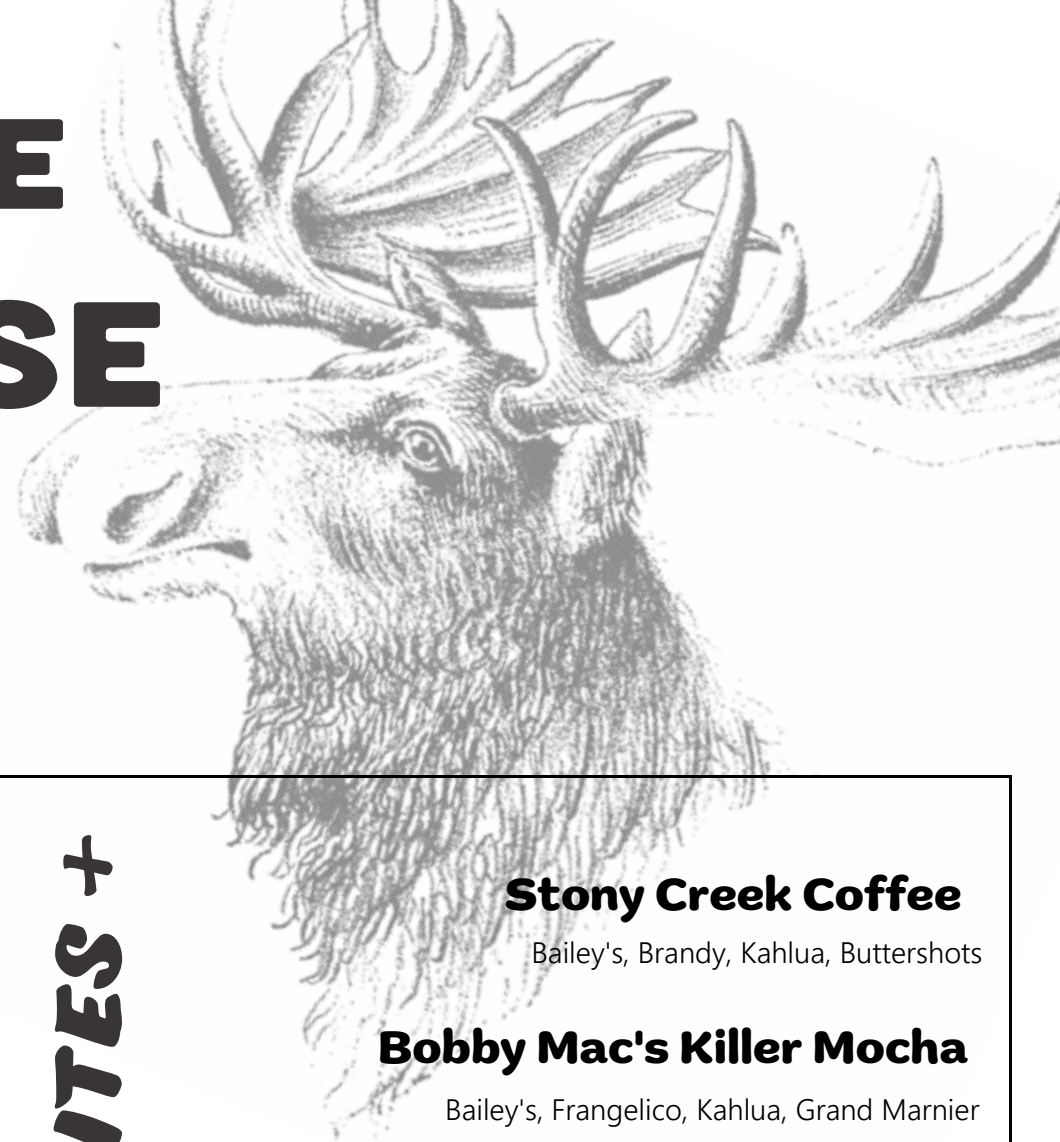
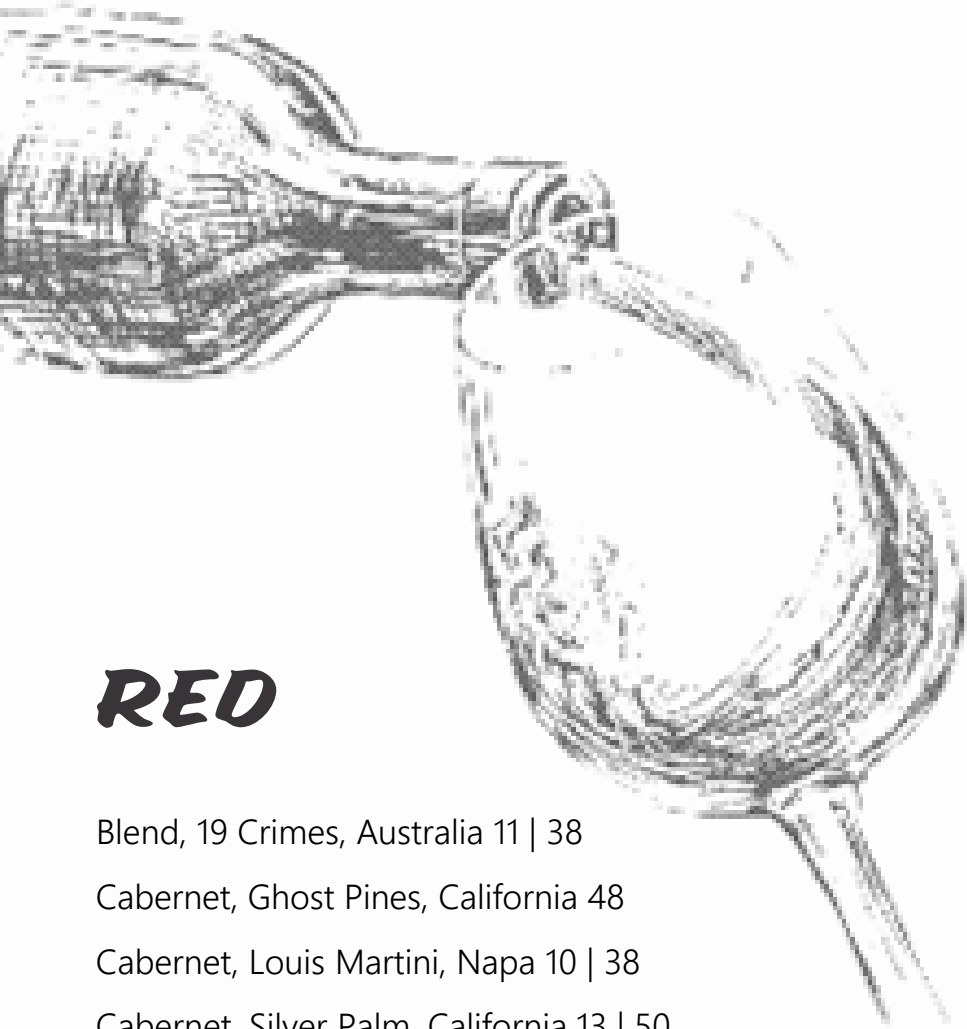
Margherita Flatbread

Mozzarella, grape tomatoes, balsamic glaze, and fresh basil 15

586.781.9108 | 3000 26 Mile Road | Shelby Township | SCRoadhouse.com

*NOTICE: Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

WHERE BRUCE GETS LOOSE



RED

- Blend, 19 Crimes, Australia 11 | 38
- Cabernet, Ghost Pines, California 48
- Cabernet, Louis Martini, Napa 10 | 38
- Cabernet, Silver Palm, California 13 | 50
- Malbec, Dona Paula Los Cardos, Argentina 9 | 34
- Merlot, Dark Horse, California 10 | 38
- Pinot Noir, Mark West, California 10 | 38

WHITE, BLUSH

- Chardonnay, William Hill, California 9 | 34
- Chardonnay, Kendall Jackson, California 9 | 34
- Cherry Riesling, Traverse Bay, Michigan 8 | 29
- Moscato, Caposaldo, Italy 9 | 34
- Pinot Grigio, Ecco Domani, Italy 10 | 38
- Riesling, Chateau Ste. Michelle, Washington 9 | 34
- Sauvignon Blanc, Whitehaven, Marlborough 11 | 40
- White Sangria, Eppa SupraFruta, California 8 | 29



+ HOUSE FAVORITES +

Stony Creek Coffee

Bailey's, Brandy, Kahlua, Buttershots

Bobby Mac's Killer Mocha

Bailey's, Frangelico, Kahlua, Grand Marnier

Bruce's Bloody Mary

Prepare for a kick! Absolut Peppar, Secret Sauce

Roadhouse Cosmo

Absolut Citron, Cointreau, Cranberry and Lime Juices, Lemon Twist

Maker's Mark Manhattan

Maker's Mark, Sweet Vermouth, Bitters, Cherry

S.C. Sangria

Chilled Wine, Brandy, Club Soda, Orange, Cherries

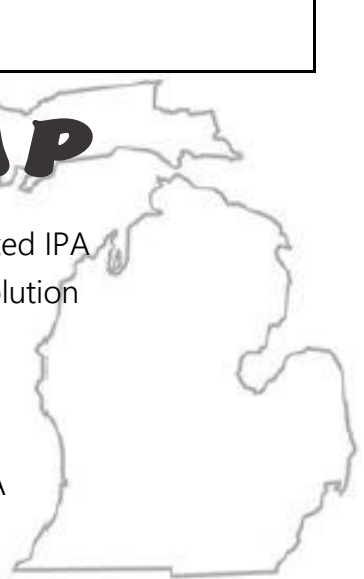
1800 Margarita

1800 Silver Tequila, Cointreau, Lime Juice, Agave Nectar

CRAFT ON TAP

Alaskan Amber Ale
Angry Orchard
Atwater Dirty Blonde
Bell's Two Hearted
Bell's Seasonal
Blake's Seasonal
Blue Moon
Bud Light

Deschutes Fresh Squeezed IPA
Dragonmead Final Absolution
Guinness Draught
Miller Lite
Modelo
Norms Raggedy Ass IPA
Stella Artois
Rotating Handle



SWEET ENDING

Carrot Cake

Prepared with real cream cheese icing, shredded carrots, pecans

Chocolate Chunk Brownie

Buttery chocolate, chewy brownie with milk chocolate chunks, vanilla ice cream

Ultimate Chocolate Cake

Chocolate cake layered with mousse, cookie crust, chocolate ganache, chocolate chips

New York Cheesecake

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